



6QT ALUMINUM PRESSURE COOKER

ITEM: 99904



OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL: KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATING, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL NEAR THE ASSEMBLY DIAGRAM (OR MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO NUMBER).

FOR QUESTIONS PLEASE CALL OUR CUSTOMER SUPPORT: (909) 628 0880 MON-FRI 9AM TO 3PM PST

SAFETY INFORMATION



GENERAL SAFETY WARNINGS

The warnings, precautions, and instructions discussed in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator. Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

- Before each use, carefully check whether the handle is intact and the exhaust pipe is smooth. The Pressure Regulator and Safety Valve are free moving and clean.
- The self-locking mechanism is carefully designed and installed at the head of the handle. Never disassemble the Pressure Cooker.
- Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply. Only use replacement parts supplied by the manufacturer. Failure to do so will void your warranty.
- DO NOT place heavy objects on top of the Pressure Regulator. DO NOT use the lid of the Pressure Cooker to cover other objects.
- DO NOT store alkaline, acid, vinegar and other corrosive foods in the cooker for an extended time period to avoid corrosion of the cooker body.
- Once the Pressure Cooker has dry burned, it can no longer be used as a pressure cooker.
- For domestic use only. This Pressure Cooker should not be used for high pressure frying.
- DO NOT put the Pressure Cooker in the microwave or oven.
- When cooking food, the flame should not exceed the bottom of the pot. It should be less than 1/10th the total height of the pot to prevent burning of the handle.
- When heating the Pressure Cooker, be sure the explosion proof wind should not be facing anyone.
- Wait for a while before opening the pressure cooker. Allow steam to subside to avoid burns. When releasing pressure from the cooker, the user should stand to the side to avoid burns.
- As with any cooking appliance, ensure close supervision if you are using the pressure cooker with children nearby.
- When the Pressure Cooker is under pressure, take great care when moving it. DO NOT touch the hot surfaces. Use the handles and knobs. Wear gloves if necessary.
- Regularly check that the cooker handles are fixed properly. Tighten if necessary.
- DO NOT use your pressure cooker for any purpose other than that for which it is designed.

- Your pressure cooker cooks under pressure. Burns could result from boiling over if not used properly. Make sure that the pressure cooker is properly closed before bringing it up to pressure.
- Always make sure that the valve is the decompression position before opening your pressure cooker.
- Never force the pressure cooker open. Make sure that the internal pressure has returned to normal. Refer to section “Safety”.
- Never use your pressure cooker without liquid: this could cause serious damage. Always make sure that there is enough liquid in it during cooking.
- Use heat sources that are compatible with your pressure cooker, in line with the instructions for use.
- Never make milk-based recipes in your pressure cooker.
- DO NOT use rock salt in your pressure cooker, but rather add table salt when the cooking is nearly finished.
- For food that expands during cooking, like rice or dried vegetables or stewed fruit, etc, never fill your pressure cooker more than half full. For certain soups like pumpkin or courgette, give your pressure cooker a few minutes to cool down, then cool it down fully by placing it under cold running water.
- After cooking meat which has an outer layer of skin (such as ox tongue), which could swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen, you could get burnt. Pierce it before cooking.
- When cooking food with a thick texture (chick peas, rhubarb, stewed fruit, etc.), the pressure cooker should be shaken slightly before operating to ensure that the food does not spurt out.
- Always check that valves are clear before use.
- DO NOT use the pressure cooker to fry under pressure using oil.
- DO NOT interfere with the safety systems, except for cleaning and maintenance in accordance with instructions.
- Alcohol vapours are flammable. Bring to a boil for about 2 minutes before placing the lid. Watch your appliance when preparing alcohol-based recipes.
- You can use the cooker to cook food without the cover. DO NOT use the cover if you do not intend the food to be cooked under pressure.
- If you notice that your pressure cooker is broken or cracked, do not attempt to open it under any circumstances, wait for it to cool down completely before moving it. DO NOT use it, Have it repaired by a qualified technician.



SAVE THESE SAFETY WARNINGS.

FEATURES AND PARTS



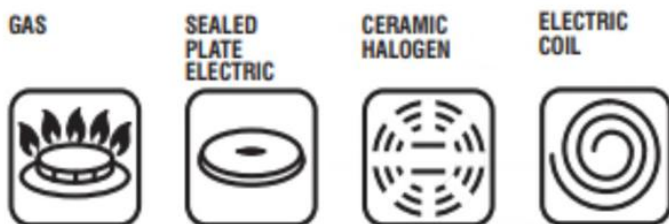
NO.	Parts Name	Quantity
1	Warning Regulator	1
2	Safety Valve	1
3	Lid	1
4	Helper Handle	1
5	Cooker Body	1
6	Pressure Regulator	

NO.	Parts Name	Quantity
8	Upper Handle	1
9	Lower Handle	1
10	Silicone Gasket	1
11	Removable Blockage Guard	1

OPERATION

1. When using the Pressure Cooker for the first time, carefully read the instructions. Understand the general structure of the pressure cooker. Check and clean all accessories.
2. Fill the pressure cooker with the food and the necessary amount of liquid for cooking and close the lid.
3. Put the Pressure Regulator in its place.
4. Make sure that the pressure cooker is properly closed before starting to use it.
5. Place the pressure cooker on a heat source set to maximum power.
6. When steam escapes through the Pressure Regulator continuously, and a regular hissing sound is heard, reduce the source.
7. Set a timer for the cooking time stated in your receipt.
8. During cooking, check the Pressure Regulator murmurs regularly. If there is not enough steam, increase the heat source slightly. If there is too much steam, reduce the heat source.
NOTE: As with any cooking appliance, watch over it carefully especially if you are using your pressure cooker around children. Steam is very hot as it exits the steam release outlet.
9. Do not pour water into a dry, overheated cooker as this may crack the metal.
10. Do not strike the rim of the cooker body with any metal utensil as this will cause nicks which may damage the rim and allow steam to escape.
11. If the cooker body or cover handles become loose, tighten them with a screwdriver.

Compatible Heat Sources



When using a heating plate with a diameter equal to or less than that of the pressure cooker based. On ceramic and halogen hobs, make sure that the base of the pan is clean and dry.

Do not leave an empty cooker on a heated stove or allow cooker to boil dry. This can cause damage to the cooker bottom or stovetop.

On gas, the flame should not extend beyond the diameter of the pan. For all heat sources, make sure that your pressure cooker is well centered.

MAINTENANCE

1. Wash the pressure cooker (pan and lid) after each use using warm water with washing-up liquid in it. Never use bleach or chlorine products.
2. Replace the Sealing Gasket every year or if it shows any signs of splitting or damage.
3. To clean the steam release outlet, remove the Pressure Regulator and visually check, in daylight, to see that the steam release outlet is round and not blocked. If necessary, clean with a toothpick and rinse.
4. To store the pressure cooker, turn the lid upside down on the pressure cooker and store in a cool, dry place.

PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

Record Product's Serial Number Here: _____

Note: If product has no serial number, record month and year of purchase instead.

Note: Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.



SAVE THESE INSTRUCTIONS.



Questions, problems, missing parts?

Before returning to your retailer, our exceptional customer service is available.

Call us Tel: **909 628 0880**

Hour : **9am To 3pm PST (Monday to Friday)**

PRODUCT MADE IN CHINA